Phytochemical Differences Between a Zygocactus Hybrid Cultivar

and its Parental Types

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Zygocactus or "Christmas Cactus" exists in an array of horticultural varieties which exhibit a wide range of flower colors and cladophyll morphologies. Many cultivars are the result of successive hybridizations and attempts to produce new and better varieties. Characterization of the cultivars on the basis of phenological and morphological attributes has served for patent disclosures, but such features as flower color and size sometimes have proved to be inadequate. Other more accurate and objective measures of differences are needed for positive identification of similar cultivars.

Chemical evaluation or "plant fingerprinting" has been proposed as an adjunct to classical methods to describe plant cultivars-especially those to be protected by plant patent laws. Just as chemotaxonomy was used successfully in the solution of some difficult systematic problems where other cytological, anatomical and/or morphological approaches failed (Harborne, 1968), phytochemical evaluation could possibly be a more accurate way to distinguish between clonal horticultural varieties and document their parentage. The ancestry of a hybrid between two species has already been traced by examination of its chemical constituents (Smith and Levin, 1963). Recent studies have also shown that the flavonoid distributions differ between clonal hybrid horticultural varieties in both poinsettia (Asen, 1979) and roses (Asen, 1977). Many of the differences demonstrated were quantitative rather than qualitative, but the ancestry of the hybrid clones was still apparent.

Phytochemical evaluation was initiated to determine the flavonoid differences between a <u>Zygocactus</u> hybrid cultivar and its parental types. The variety selected for study was 'Gold Charm' because its exact parentage was known. 'Gold Charm' is a hybrid between a yellow diploid male and a white tetraploid female, and this variety is the first patented yellow flowered Christmas cactus.

Knowledge of flavonoid distribution in the Cactaceae is limited to only a small percentage of genera. As of 1979 only 33 out of 150 genera had been examined for flavonoids (Gornall, 1979) and few appear to have been reported since. Betalains were found in 32 out of 33 examined, with no anthocyanidins present. Since then, genera examined for flavonoids include <u>Echinocereus</u> (Miller and Bohm, 1982) and <u>Opuntia</u> subgenus <u>Cylindropuntia</u> (Clark et al., 1980). These studies indicated that the flavonois are the predominant flavonoids in Cactaceae, with kaempferol, quercetin, isorhamnetin and their derivatives being the most common (Miller and Bohm, 1982). Our examination for flavonoids in <u>Zygocactus</u> represents the first isolation of these compounds for the genus and demonstrates the potential usefulness of phytochemical methods to distinguish three closely related horticultural varieties.

MATERIALS AND METHODS

<u>Source of Materials</u>: Samples of vegetative and floral material of three horticultural varieties of <u>Zygocactus</u>, Cobia 18950 hybrid, Cobia 1178 female parent and Cobia 15139 male parent, were collected from Cobia greenhouses in Winter Garden, Florida at the height of flowering season.

Sample Preparation: Vegetative samples, prior to solvent extraction, were separated from floral material, washed with distilled water and the cladophyll was sliced lengthwise with a clean razor blade to expose maximum surface area. Floral samples were prepared by removing the ovaries and sepals, so that only the corolla, stigma and style remained. Both floral and vegetative material were then dried rapidly at 40°C in a herbarium oven for several days and ground into small pieces with a mortar and pestle. Dried vegetative and floral samples (prior to storage in the dark) were weighed to 3.0 g and 1.0 g respectively.

Extraction of Flavonoids: Flavonoids were sequentially extracted from the dried plant material using solvents of increasing polarity. Hexane, 30 ml, was added to each sample and the sample was placed in the dark for 48 hr. Hexane extract was decanted and the extract was stored separately. The extraction procedure was repeated sequentially using absolute methanol and then equal parts of methanol and water. Each solvent extract was concentrated to a final volume of 3-4 ml. The hexane extraction step was subsequently eliminated after chromatographic analysis revealed no flavonoids present.

<u>Preparative Paper Chromatography</u>: Each concentrated extract was applied individually to Whatman 3MM chromatographic paper. Volume of extract applied to each chromatogram depended on the concentration of flavonoids in the sample, but typically ranged 0.125 to 0.250 ml. Chromatograms were developed using descending two-dimensional paper chromatography (Mabry, 1970). Tertiary butanol: glacial acetic acid: water (3:1:1 V/V/V) was used for first dimension separation (22-24 hr) and glacial acetic acid: water (15:85 V/V) was used for the second dimension separation (3-4 hr). Developed chromatograms were viewed for fluorescing or absorbing spots under long wave ultraviolet light with and without the presence of ammonia fumes.

Each spot represented a "partially purified" flavonoid and was described by color reaction and R_f values for both dimensions of chromatographic separation. A series of chromatograms was developed using three different flavonoid standards: quercetin, rutin and kaempferol. Each standard was applied in both a high concentration and a low concentration to separate 3MM Whatman sheets and the R_f values of the standards were determined after two-dimensional chromatography. The R_f values of these standards, as well as the flavonoid components of the floral and vegetative extracts, were redetermined from chromatograms cospotted with both a standard and the floral or vegetative extract. These R_f values were compared with the R_f values determined for these same floral and vegetative flavonoids using two-dimensional chromatography of extract alone; i.e., without a standard.

<u>Acid hydrolysis</u>: The extracts were hydrolyzed using 5 ml of equal parts of 2N HCL: 95% ethanol (1:1 V/V) to 1 ml of concentrated extract. The solutions were refluxed at 100° C for 4 hr. The resulting hydrolyzed extracts were spotted on Whatman 3MM chromatographic paper in approximately the same concentration as the original extract and developed two-dimensionally in the same manner as the unhydrolyzed extracts.

Purification and Analysis of Flavonoids by Thin Layer Chromatography: Flavonoids which appeared as separate spots on the two-dimensional chromatograms were extracted from paper by cutting the area of each spot from approximately 30 separate out The flavonoids were eluted from the paper by adding chromatograms. sufficient methanol to make a liquid slurry. Eluted flavonoids were decanted, placed in separate vials, concentrated under partial vacuum to 2-3 ml, and stored in the dark. Silica gel instant thin layer chromatography (ITLC, Gelman) was used to evaluate the purity of the flavonoids separated by paper chromatography. The concentrated flavonoids eluted from paper were applied to three separate sheets of silica gel and these were allowed to develop in three solvent systems of varying polarity: 1) toluene: chloroform: acetone (8:5:7 V/V/V; 2) acetone: benzene (1:3 V/V); and 3) acetone: benzene (1:1 V/V). After examination of ITLC chromatograms under ultraviolet light, those flavonoids which appeared pure, i.e., migrated in ITLC as one component, were stored in the dark for further analysis by spectrophotometry. Solvents which achieved the best separation were selected for further purification of those flavonoids which appeared to consist of more than one component. Reverse phase C18 thin layer chromatographic analysis using methanol: water: glacial acetic acid $(70:25:5\ V/V/V)$ was used as a final evaluation for the purity of those flavonoids which had appeared pure on silica gel chromatograms as well as for those flavonoid components which were separated further by ITLC. Flavonoids which still appeared pure using the C18 reverse phase thin layer analysis were selected for ultraviolet/visible spectral analysis.

<u>Ultraviolet/Visible Spectral Analysis</u>: Approximately 0.10 mg of purified flavonoid was added to 10 ml of spectral grade methanol. Samples were analyzed on a Beckman DB-G spectrophotometer equipped with a Sargent model SRL recorder using methods previously described by Mabry et al. (1970). The absorption spectrum for each of the purified flavonoid isolates in spectral grade methanol was recorded in 250 nm to 400 nm range before and after the addition of chemical shift reagents. The wavelength maxima for Band I and Band II were determined from the spectral profile of methanol along with any additional shifts and peaks in the spectrum. The ultraviolet spectra and the shifts obtained with the purified flavonoids were compared to reference spectra documented by Mabry et al. (1970). A preliminary identification of the flavonoid class was made based upon spectral data, color charcteristics, and Rf values.

RESULTS

Flavonoids contained in extracts from both vegetative and floral material of $\underline{Zygocactus}$ hybrid 18950, female parent 1178 and male parent 15139 separated into many spot components on two-dimensional chromatograms (Fig. 1A and B). The composite flavonoid patterns of vegetative extracts differed significantly from floral extracts and further purifications and analyses were therefore done separately for vegetative and floral material.

Table 1. Summary of chromatographic differences observed among 18950, 15139 and 1178 cladophyll extracts.

| Spot | 18950 | 15139 | 1178 | |
|------|-------|-------|------|--|
| 11 | р | А | А | |
| 14 | P | A | A | |
| 20 | Р | А | Р | |
| 25 | Р | Р | A | |

P refers to presence of spot. A refers to absence of spot.

Comparison of flavonoid patterns obtained revealed that not all component spots were present in all the three cultivars. Spots numbered 11, 14, 20, and 25 obtained from vegetative material (Fig. 1A) and spots numbered 3, 9, 10 and 11 obtained from floral material (Fig. 1B) are all present in the hybrid, but each of these is missing from either one or both parental plants (Table 1 and 2).

Component color reactions and R_f values for <u>Zygocactus</u> flavonoids separated by two-dimensional chromatography (Tables 3 and

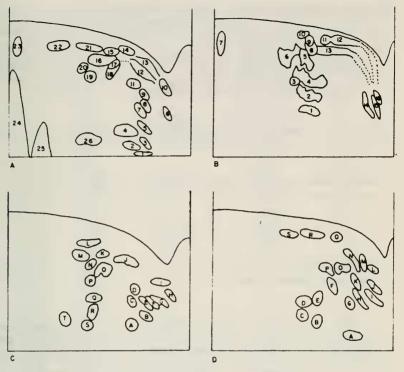


Figure 1. Chromatograms from <u>Zyqocactus</u> extracts. A. The twodimensional paper chromatographic composite pattern of flavonoids obtained from cladophyll extracts. B. The two-dimensional paper chromatographic composite pattern of flavonoids obtained from floral extracts. C. The two-dimensional paper chromatographic composite pattern of flavonoids obtained from acid hydrolyzed cladophyll extracts. D. The two-dimensional paper chromatographic composite pattern of flavonoids obtained from acid hydrolyzed cladophyll

PHYTOLOGIA

4) were compared to known flavonoids (Markham, 1982). We formulated a composite listing of all possible flavonoid classes and types which were found in the vegetative and floral material of <u>Zygocactus</u> (Table 5). Each numbered spot component was accordingly assigned to a particular class and type (Tables 6 and 7). The presence of 5-OH flavonoids (Markham, 1982) in vegetative spots numbered 11, 14 and 20 as well as floral spots numbered 1, 2 and 4 were detected by the color changes observed upon application of AlCla spray reagent.

Table 2. Summary of chromatographic differences observed among 18950, 15139 and 1178 floral extracts.

| Spot | 18950 | 15139 | 1178 | |
|----------|-------|-------|------|--|
| 3 | Р | A | Р | |
| . 9 | Р | Α | Α | |
| 10 | Р | A | Α | |
| 11 | Р | Р | A | |

P refers to presence of spot. A refers to absence of spot.

flavonoid patterns obtained from two-dimensional The chromatography of acid hydrolyzed extracts of Zygocactus were significantly different from the flavonoid patterns obtained from unhydrolyzed extracts for both vegetative (Fig. 1A and 1C) and floral (Fig. 1B and 1D) materials. Those flavonoid spot components which remained unchanged in color and R_f values following hydrolysis include vegetative spots numbered 6, 8 and 9 (Table 3) which were very similar to spots lettered H, E and D of the hydrolyzed vegetative extracts (Table 8), and floral spots numbered 15 and 16 (Table 4) which were similar to spots lettered I and J (Table 10) of hydrolyzed floral extracts. These spot components which remained unchanged are presumably the aglycones, i.e., flavonoids without a sugar linkage. Since the majority of flavonoids observed with two dimensional chromatography after acid hydrolysis changed R_f values and/or color reactions, most of the flavonoid compounds of <u>Zygocactus</u> probably are flavonoid glycosides.

Comparisons of the hydrolyzed flavonoid patterns among the cultivars revealed that their patterns differ. Component spots lettered A, S and T obtained from patterns of hydrolyzed vegetative material (Fig. 1C) and spots lettered A, F, K and Q obtained from patterns of hydrolyzed floral material (Fig. 1D) are all present in the hybrid, but each of these spot components is missing from either one or both parents (Tables 9 and 11).

| Spot | Rf | Color | Color | Color |
|---|--------|---------------|---------------|-------------|
| | Values | UV | UV+NH3 | UV+A1C13 |
| 1 | 74,03 | Yellow | I. Yellow | NG |
| 2 | 68,10 | _ | F. Green | NG |
| 3 | 75,14 | Yellow | Yellow-Orange | NG |
| 4 | 64,23 | L. Purple | F. Green | NG |
| 5 | 74,29 | Yellow-Orange | NG | NG |
| 6 | 87,53 | - | D. Purple | NG |
| 7 | 72,43 | _ | Green | NG |
| 8 | 75,49 | _ | Blue | Blue-Violet |
| 1 2 3 4 5 6 7 8 9 | 73,58 | L. Blue | F. Blue | Blue-Violet |
| 10 | 85,81 | F. Green | I.F. Green | NG |
| 11 | 68,63 | - | - | Yellow |
| 12 | 74,81 | - | F. Green | NG |
| 13 | 77,88 | F. Green | NG | NG |
| 14 | 65,92 | Purple | D. Purple | I.F. Yellow |
| 15 | 56,87 | Blue | NG | NG |
| 16 | 50,77 | Green | NG | NG |
| 17 | 58,77 | Violet | NG | Blue |
| 18 | 56,69 | | - | Blue-Green |
| 19 | 44,64 | Pink | NG | NG |
| 20 | 41,70 | - | - | Yellow |
| 21 | 43,86 | Blue-Green | NG | NG |
| 22 | 27,84 | Purple | NG | Blue |
| 23 | 04,81 | Yellow | NG | NG |
| 24 | 04,34 | Blue-Violet | F. Blue-Green | NG |
| 25 | 18,13 | Blue-Violet | F. Blue-Green | NG |
| 26 | 44,15 | Yellow-Green | NG | NG |

Table 3. Color characteristics and R_f values of spots obtained from paper chromatography of cladophyll extracts.

R_f values are listed (1st dimension, 2nd dimension) x 100. NG refers to no change in color. I refers to intense.

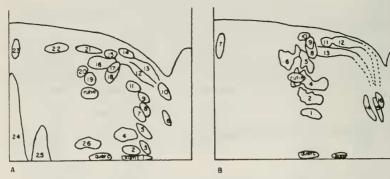
F refers to fluorescent. L refers to light.

- D refers to dark.

- refers to no visible color.

spotted alone or in combination with a plant extract and chromatographed two-dimensionally. The flavonoid standards were within $\pm 5\%$ of the published R_f values for the compounds (Fig. 2A, B, C). All other flavonoid components of vegetative and floral extracts showed no apparent variation in Rf values and color appearance when co-chromatographed with the standards.

114



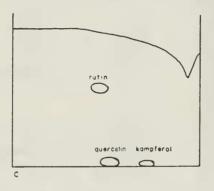


Figure 2. Chromatograms from <u>Zygocactus</u> extracts plus standards. A. Chromatographic pattern of standards plus vegetative extract. B. Chromatographic pattern of standards plus floral extracts. C. Chromatographic pattern of standards rutin, quercetin and kampferol.

| Spot | Rf | Color | Color | Color |
|------------------|--------|--------------|--------------|-----------|
| | Valués | UV | UV+NH3 | UV+A1C13 |
| 1 | 52,36 | L. Purple | NG | F. Yellow |
| 2 | 50,48 | D. Purple | Orange-Green | F. Yellow |
| 3 | 44.57 | - | Orange | NG |
| 4 | 49,61 | D. Purple | Orange-Green | F. Yellow |
| 4 5 6 7 | 50,75 | Blue-Green | NG | NG |
| 6 | 41.76 | Green | NG | NG |
| 7 | 03.82 | Yellow | NG | NG |
| | 53,80 | L. Green | D. Green | Yellow |
| 8 9 | 51,88 | Yellow-White | NG | NG |
| 10 | 49,91 | D. Purple | NG | NG |
| 11 | 62,93 | Blue | I.F. Blue | NG |
| 12 | 73,95 | L. Blue | NG | NG |
| 13 | 61,85 | Green | F. Green | NG |
| 14 | 84,46 | _ | F. Green | NG |
| 15 | 90,48 | D. Purple | NG | NG |
| 16 | 91,84 | - | I.F. Blue | NG |

Table 4. Color characteristics and $R_{\rm f}$ values of spots obtained from paper chromatography of floral extracts.

Rf values are listed (1st dimension, 2nd dimension) x 100. NG refers to no changes in color. I refers to intense. F refers to fluorescent. L refers to light. D refers to dark.

- refers to no visible color.

Evaluation of Purity of Isolates: Some concentrated single spot isolates separated into more than one component when analyzed in one or more of the three solvent systems. Vegetative spots 1, 16, 21 and 25 and floral spots 4 and 11 purified by ITLC silica gel chromatography and further evaluated by C18 reverse phase chromoatography were apparently pure when analyzed by ultravioletvisible spectrophotometry.

<u>Spectral Data</u>: Spectral data measurements using six diagnostic conditions, values for Band I and Band II for each spot component and the flavonoid class represented by those measurements were summarized (Table 12). The methanol spectral profile of the isolates from which measurements of Band I and Band II were also compared (Fig. 3A, B, C, D and 4A, B). A close correlation was seen between the spectral data assignment of flavonoid classes of the spots examined with the

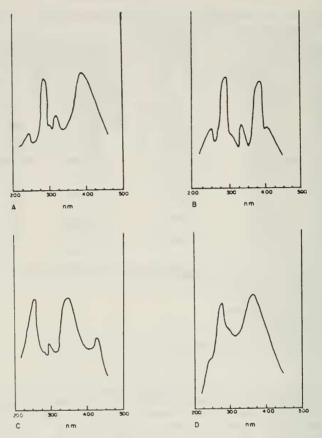


Figure 3. Ultraviolet/Visible methanol spectra of purified flavonoid isolates. A. Vegetative spot 1. B. Vegetative spot 16. C. Vegetative spot 21. D. Vegetative spot 25.

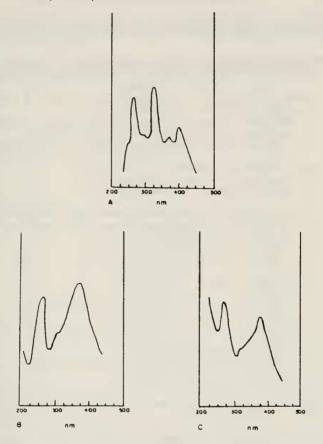


Figure 4. Ultraviolet/Visible methanol spectra of purified flavonoid isolates and rutin. A. Floral spot 11. B. Floral spot 4. C. Rutin.

Table 5. Flavonoid classes and types based on color and Rf values of spots obtained from chromatography of plant extracts of Zygocactus.

- 1. Commonly 5-OH flavones or flavonols 3-O-substituted with 4'-OH. Flavonol 3-O-diglycoside or flavonol 3-O-monoglycoside. Α.
- Commonly flavones or 3-0-substituted flavonols with 5-OH, but 2. lacking a free 4'-OH. A. Flavonol 3-0-monoglycoside, 7-0-diglycoside, flavonol 3-0
 - diglycoside or flavonol 3, 7-0-diglycoside.
 - Flavonol 3-0-diglycoside or flavonol 3-0-monoglycoside. Β.
- 3. Dihydroflavonols.
 - Aalvcone. Α.
 - Β. Dihydroflavonol 3-0-monoglycoside.
- 4. Flavonols lacking a free 5-OH, but with the 3-OH substituted. Flavonol 3-O-diglycoside or flavonol 3-O-monoglycoside. Α.
 - Β. Flavonol 7-0-monoglycoside.
 - Flavonol 7-0-diglycoside. С.
 - D. Flavonol tri-O-glycoside.
- 5. Isoflavones lacking a free 5-OH.
 - Α. Aglycone.
 - Isoflavone 7-0-diglycoside or 7-0-monoglycoside. Β.
- 6. Flavonols with a free 3-OH and with or without a free 5-OH.
 - Aglycone. Α.
 - Flavonols 7-0-monoglycoside. Β.
 - Flavonol 3-0-monoglycoside or 3-0-diglycoside. С.
 - D. Flavonol 3, 7-0-triglycoside.
 - Flavonol 7-0-diglycoside. Ε.

previous preliminary assignment of those spots to a particular flavonoid class based upon the R_f values and colors (Tables 6 and 7). Floral spot 4 appeared to have the best resolution and the sharpest peaks. When compared to the spectral data of known flavonoids (Markham, 1982), the spectral data of floral spot 4 appeared to be almost identical to the flavonoid rutin (Fig. 4B, C). R_f values, color reaction, and other structural elucidation information for floral spot 4 (Table 13) were similar to that of rutin. Direct co-chromatography of the rutin standard with the mixtures of flavonoids contained in the floral extracts revealed that rutin and floral component 4 overlap in position on the two dimensional chromatograms.

Wade, White, Miller & Vickers, Zygocactus

Table 6. Assignment of cladophyll chromatographic spots to a probable flavonoid class and type based upon the characteristics summarized in Table 3.

| Spot | Flavonoid Class | Flavonoid Type |
|---|-------------------------|----------------|
| 1 | Flavonol | 6A |
| 2 | Flavonol | 4A, 6A or 6B |
| 3 | Flavonol | 6B |
| 4 | Flavonol | 4A or 6B |
| 5 | Flavonol | 6B |
| 6 | Dihydroflavonol | 3A |
| 7 | Flavonol | 6C |
| 1 2 3 4 5 6 7 8 9 | Isoflavone and Flavonol | 5A |
| 9 | Isoflavone and Flavonol | 5A |
| 10 | Flavonol | 4B or 6C |
| 11 | Flavonol | 60 |
| 12 | Isoflavone and Flavonol | 4B, 5B or 6C |
| 13 | Flavonol | '6C |
| 14 | Dihydroflavonol | 3B |
| 15 | Isoflavone and Flavonol | 5B |
| 15 16 | Flavonol | 60 |
| 17 | Dihydroflavonol | 3B |
| 18 | Flavonol | 60 |
| 18 19 | Flavonol | 60 |
| 20 21 | Flavonol | 60 |
| 21 | Flavonol | 6D |
| 22 | Flavonol | 2A |
| 23 | Flavonol | 6D |
| 24 | Flavonol | 4C |
| 25 | Flavonol | 4A |
| 26 | Flavonol | 6B |

Table 7. Assignment of floral chromatographic spots to a flavonoid class and type based upon the characteristics summarized in Table 4.

| Spot | Flavonoid Class | Flavonoid | Туре |
|------|-----------------------------|-----------|------|
| 1 | Flavonol | 2A | |
| 2 | Flavonol | 1A | |
| 3 | Flavonol | 6C or | 6E |
| 4 | Flavonol | 1A | |
| 4 | Flavonol | 6C | |
| 6 | Flavonol | 6D | |
| 7 | Flavonol | 6D | |
| 8 | Flavonol | 6D | |
| 9 | Flavonol | 6D | |
| 10 | Flavonol or Dihydroflavonol | 2A or | 3B |
| 11 | Isoflavone | 5B | |
| 12 | Isoflavone | 5B | |
| 13 | Flavonol | 4A | |
| 14 | Flavonol | 6C | |
| 15 | Dihydroflavonol | 3A | |
| 16 | Isoflavone | 5A | |

1985

| Spot | R _f Values | Color UV | Color UV+NHa | Color |
|------------------|--------------------------|--------------|-----------------|---------------|
| | values | | <u></u> | UV+A1C13 |
| | | | | |
| A | 69,23 | Yellow | NG | NG |
| В | 77,34 | - | Green | NG |
| С | 69,41 | Blue | I.F. Blue | NG |
| ñ | 70,54 | Blue | I.F. Blue | NG |
| C D E F | 76,45 | Blue | - | Blue-Violet |
| | 80,49 | Yellow-Green | NG | NG |
| | | | | |
| G | 84,54 | Blue-Violet | NG | NG |
| Н | 90,60 | L. Purple | D. Purple | NG |
| I | 84,80 | Yellow | F. Yellow | NG |
| I J | 66,77 | Yellow-Pink | NG | NG |
| ĸ | 52,78 | Green | NG | NG |
| 1 | 44,83 | Blue | F. Blue | NG |
| м | 40,73 | Purple | NG | NG |
| N | 45,69 | raipie | | Yellow-Green |
| | | Pink | - | F. PinkWhite |
| 0 P | 53,66 | PINK | | |
| P | 46,55 | - | - | Purple |
| Q | 47,42 | Green | NG | NG |
| Q R S | 48,33 | - | - | F. Blue-Green |
| S | 44,18 | Purple | NG | NG |
| Ť | 32,23 | | - | Yellow |
| 1 | 56,65 | - | - | ICIIOW |

Table 8. Color characteristics and $R_{\rm f}$ values of spots obtained from paper chromatography of acid hydrolyzed cladophyll extracts.

R_f values are listed (1st dimension, 2nd dimension) x 100. NG refers to no change in color. I refers to intense. F refers to fluorescent. L refers to light. D refers to light. - refers to no visible color.

Table 9. Summary of chromatographic differences observed among 18950, 15139 and 1178 acid hydrolyzed cladophyll extracts.

| Spot | 18950 | 15139 | 1178 | |
|------|-------|-------|------|--|
| А | р | Р | А | |
| S | P | Å | A | |
| Т | Р | A | A | |

P refers to presence of spot.

A refers to absence of spot.

Wade, White, Miller & Vickers, Zygocactus

| Spot | Rf | Color | Color | Color |
|-----------------------|--------|---------------|---------------|---------------|
| opor | Values | UV | UV+NH3 | UV+ALCL3 |
| A | 76,14 | - | _ | Yellow |
| B C D E F | 56,22 | - | - | F. Blue-Green |
| С | 47,27 | Blue | NG | F. Blue-Green |
| D | 45,48 | Purple | NG | NG |
| Е | 56,40 | Blue | NG | F. Blue-Green |
| F | 64,50 | Yellow | NG | NG |
| G | 74,38 | Blue-Violet | NG | NG |
| H | 80,43 | - | F. Blue-Green | NG |
| I | 88,48 | L. Purple | D. Purple | NG |
| J | 89,58 | Blue | NG | NG |
| ĸ | 79,54 | _ | Yellow-Orange | NG |
| Ĺ | 87.74 | Brown | NG | NG |
| M | 82,75 | Yellow | I.F. Yellow | NG |
| N | 76,75 | Yellow-Orange | NG | NG |
| | 70,66 | L. Orange | Orange | NG |
| 0 P | 61,64 | Pink | NG | NG |
| | 66,90 | Yellow | I.F. Yellow | NG |
| Q R S | 53,88 | Blue-Green | F. Blue-Green | NG |
| S | 40,88 | Purple | NG | NG |

Table 10. Color characteristics and R_f values of spots obtained from paper chromatography of acid hydrolyzed floral extracts.

R_f values are listed (1st dimension, 2nd dimension) x 100. NG refers to no change in color. I refers to intense. F.refers to fluorescent. L refers to light. D refers to dark. - refers to no visible color.

Table 11. Summary of chromatographic differences observed among 18950, 15139 and 1178 acid hydrolyzed floral extracts.

| Spot | 18950 | 15139 | 1178 | |
|------|-------|-------|------|--|
| А | Р | А | А | |
| F | Р | A | A | |
| К | Р | A | A | |
| Q | Ρ | A | Р | |

P refers to presence of spot.

A refers to absence of spot.

1985

122

Table 12. Spectral data of purified flavonoids and corresponding flavonoid class based upon the location of Band I and II. (V-Vegetative and F-Floral).

| Spot | Diagnostic Condition | Area of Peak Maximum | Band I | Band II | Flavonoid Class |
|------|----------------------------|--|-----------|------------|--------------------|
| V-1 | 1 2 3 4 5 6 | 386,314,293,280,246 387,315,293,282sh,243 383,312,284,276,267,240 382,311,282sh,275,267sh,240 389,319,293sh,280 387,317,293,280 | 386 | 280 | Flavonol |
| V-16 | 1 2 3 4 5 6 | 395,371,326,300,280,248 396,371,327,300,281,247 396,371,326,303sh,287,280 397,370,327,278 397,371,329,305sh,288,281 397,371,330,305sh,281,287 | 371 | 280 | Flavonol |
| V-21 | 1 2 3 4 5 6 | 405,340,287,280sh,261 383,341,293,280,262 381,340,313,288,280,265 382,344,311,280 383,345,313,287,280sh,263 384,345,314,288,280sh,260sh | 340 | 261 | Flavonol |
| V-25 | 1 2 3 4 5 6 | 332,288,280,244 331,289,280,244 330,288,280,273,265,258,234 331,280 332,288,280,273,266sh 332,288,280,273,266sh | 332 | 273 | Flavonol |
| F-4 | 1 2 3 4 5 6 | 260,264sh,301sh,362 265,266sh,320,413 273,305sh,323,435 270,300,324,362sh,405 272,310,325,397 265,299,330,390 | 362 | 260 | Flavonol |
| F-11 | 1 2 3 4 5 6 | 392,370,321,297,265,250 392,370,321,297,281,265,250 394,368sh,322,299sh,281,265 393,368sh,323,287,280 393,370,323,301,289,281,253 394,372,324,302,289,281,253 | ,250 | 265 | Isoflavone |
| Diag | nostic condi | tions: 1. Methanol 2. NaOMe 5. NaOAc 6. NaOAc/H ₃ E | | 4. | A1C13/HCL |

Table 13. A comparison of flavonoid characteristics between rutin and floral spot numbered 4.

| Characteristics | Rutin | Floral Spot 4 | |
|-----------------------|--------------|---------------|--|
| Color UV | Dark Purple | Dark Purple | |
| Color UV+NH3 | Orange-Green | Orange-Green | |
| Color UV+AlČla | F. Yellow | F. Yellow | |
| R _f Values | 44,56 | 49,61 | |
| Glycosidic Linkage | Present | Present | |
| 5-OH Substitution | Present | Present | |
| Band I | 360 | 362 | |
| Band II | 260 | 260 | |
| | | | |

R values are listed (1st dimension, 2nd dimension) x 100. F refers to fluorescent.

DISCUSSION

Zygocactus hybrid 'Gold Charm' and the two parental types, female 1178 and male 15139 were distinguishable phytochemically by the composite chromatographic flavonoid patterns of vegetative and floral extracts (Fig. 1A, B, C and D). Differences observed were of two general types--1) a few of the flavonoid component spots present in the hybrid patterns were found in only one of the two parental patterns; and 2) some flavonoid component spots were unique to the hybrid and therefore missing from both parental patterns. These observed differences in flavonoid composition among the three clones might lend insight into the inheritance and expression of the genes controlling their synthesis in Zygocactus. The absence of a compound from one parent but present in the hybrid could mean that a dominant allele(s) for the flavonoid existed in the parent which had the demonstrated compound. The flavonoid represented by vegetative spot 25 and floral spot 11 therefore were most likely inherited from female parent 1178 (Tables 1 and 2). At least two possible explanations could account for the appearance of hybrid compounds, At least two possible i.e., those compounds found in the hybrid but missing in both parental types. The hybrid could have inherited as a result of the recombinational process one recessive allele for the particular trait, i.e., flavonoid, from each of the parental typess which would result in the hybrid becoming homozygous recessive for that gene pair and having a flavonoid not present in either parent. Secondly, the hybrid might inherit from each heterozygous parent an allele from a regulatory locus that is not expressed, i.e., recessive in each parent. The inheritance of these two normally recessive alleles by the hybrid might result in derepression of the expression of another gene pair controlling the synthesis of the new hybrid flavonoid. The dominant regulatory allele also present in both heterozygous parentals would have caused a repression of the synthesis of the hybrid flavonoid in the parentals.

The results obtained with paper chromatographic analysis indicated that most of the flavonoids (aglycones or the aglycone part of the flavonoid glycosides) produced by $\underline{Zygocactus}$ were flavonols (Tables 6 and 7). Several also appear to be dihydro flavonols and isoflavones. These results are consistent with previous studies on Cactaceae. For example, flavonols were discovered to be the dominant class of flavonoids in $\underline{Opuntia}$ (Miller and Bohn, 1982) and Echinocereus (Breckenridge and Miller, 1982).

The results reported in this study of <u>Zygocactus</u> are consistent with previous reports which indicated that inheritance of flavonoids is normally additive although occasionally either some parental constituents were missing or some additional hybrid compounds are present (Harbourne, 1975). All flavonoids present in either both or one of the parents were found in the hybrid consistent with the additive nature of flavonoid inheritance--i.e., no parental constituents were missing in the hybrid. A few flavonoids, however, were present in the hybrid only (vegetative spots 11 and 14; floral spots 9 and 10). The presence of these new compounds, as previously stated, could be due to a breakdown in the hybrid of the regulatory mechanisms responsible for the repression of certain flavonoid genes in the parents (Harborne, 1971).

Comparisons of chromatographic profiles indicated that most of the flavonoids present in Zygocactus were glycosides because the composite patterns of hydrolyzed extracts were significantly different from those obtained from unhydrolyzed extracts. The few flavonoid spot components which remained unaltered in color and R_f value after hydrolysis and chromatographic analysis were presumably aglycones. Acid hydrolysis of the extracts also revealed that the differences in flavonoid composition among the three cultivars were not due to different sugar glycosides attached to the same aglycone which would have resulted in the same R_f value for hydrolyzed flavonoid. Instead it appears that each cultivar possesses flavonoid glycosides with different aglycones because chromatographic analysis of the acid hydrolyzed extracts produced a significantly new pattern.

A reduction in the number of flavonoid spot components after acid hydrolysis of the vegetative material (Fig. 1A and C) was observed. Several different glycosidic sugar attachments to the same aglycone provides a possible explanation for this situation. Hydrolysis of the glycosides would result in the release of only one aglycone which would appear as a single spot in chromatographic analysis.

Floral chromatographic patterns of acid hydrolyzed extracts however, had additional flavonoid spot components (Fig. 1B and D) which might be explained as follows: several different unhydrolyzed flavonoid glycosides with similar R_f values and colors; i.e. appearing as single spots in chromatographic analysis would, upon hydrolysis yield several different aglycones each having different R_f values and color appearance when chromatographed.

Determinations of the flavonoid class from the wave length maximum of Band I and Band II were consistent with the preliminary assignment of those spots to a flavonoid class based upon their color appearance and R_f value. Floral spot numbered 4 was almost identical to the known flavonoid rutin (Fig. 4 and Table 13) in spectral profile as well as R_f values, sugar linkages, color reaction and the presence of a 5-OH group substitution. The identity of floral spot 4 as rutin requires confirmation by nuclear magnetic resonance or other techniques.

Although the individual flavonoids of <u>Zyqocactus</u> were not identified in the study reported here, the patterns produced by two dimensional chromatographic analysis were sufficiently different to distinguish three closely related horticultural varieties. Such data can frequently be used directly in taxonomic studies without further chemical identification (Harborne, 1975). Our results with chemical analysis of parents and hybrids are similar to the chromatographic analyses of ferns by Smith and Levin (1963) which showed it was possible to identify hybrids derived from two and three parental species using spot pattern data and genome analysis. The clarity of their chromatographic data in elucidating the parental origin of the various natural hybrids has been quoted as one of the classical examples of additive inheritance of chemical characters in plants. Our results are consistent with and lend further support to that concept.

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